



## WAY TO GO PHO VALLEJO!

**P**ho Vallejo Noodle House does an extraordinary job composting.

Quy, the owner of Pho Vallejo, has made it his mission to educate all employees on the importance of composting. A large component of each new hire's onboarding is lessons about proper sorting.

The restaurant, next to Target at 908 Admiral Callaghan Lane, specializes in Vietnamese cuisine.

It has a two-yard organics bin to collect all its food scraps, meal-prep discards, and uncoated food-soiled paper products.

The kitchen has two compost bins that cooks use for ingredient trimmings when they are prepping

meals. A third bin is dedicated to food scraps and plate scrapings collected by servers when they clear customer tables. The designations make it easy for workers to put compostables into the correct bin every time.

Kitchen staff and servers said the new system took some getting used to, but now it comes naturally to them.

Recology Vallejo's Waste Zero specialists got Vallejo Pho started in the composting program by providing sorting posters and labels and training the staff about diverting organic materials.

Quy and his team said they are glad to do what's right for

## Business Highlight



the environment. They know composting reduces greenhouse gases and diverts useful materials from landfill. The business is committed and fully in compliance with SB 1383.

## THREE BINS MAKE A SUCCESSFUL OFFICE SYSTEM

**I**n a three-bin system businesses and residents must separate organic materials, traditional recyclables, and items to be landfilled into their own receptacles.



Having a three-bin system in office breakrooms and building common spaces, such as lobbies, that reflects the outside collection system is critical to your program's success. And it's an efficient way of reducing contamination and increasing diversion.

Strategically place clear signage near your business's three-bin setup to help staff and customers identify what goes where.

→ **Green Compost Container:** Food scraps and other compostable materials such as uncoated food-soiled paper and cardboard.

→ **Blue Recycling Container:** Bottles, cans, recyclable plastic, clean paper, and cardboard.

→ **Gray Landfill Container:** Limited to items that are not compostable or recyclable, such as potato chip bags, face masks, and plastic wrap.

If your business or multifamily complex is missing any of the three bins, contact us at **707.552.3110** to have them replaced.

## GOOD, GREEN HABITS AT THE OFFICE

Composting food scraps and yard trimmings, now required by law, is a great way to reduce greenhouse gas emissions. And using a receptacle in the office breakrooms or commercial building lobbies makes it easier to transport them to your business's larger, green compost collection cart.



You can purchase green containers in various sizes to fit under desks or in common areas. Using a green container makes it easier for employees and customers to sort their compostables correctly, which reduces contamination of collection carts and increases your business's diversion rate.

Clear signage can help too. Remember:

- Put food scraps loose in the container. No plastic allowed.
- Used paper napkins or paper towels tossed into the container will help absorb moisture and help control odor.
- Empty the container at the end of each workday and give it a quick rinse.

Recology offers free, on-site training to property managers and staff on proper sorting procedures as well as sorting guides for all residential and commercial customers.

### GROW WITH US! RECOLOGY VALLEJO &

### AMERICAN CANYON JOB POSTINGS

As the largest 100% employee-owned company in the resource recovery industry, Recology has a unique workplace culture that guides how it supports employees, interacts with customers, services its communities, and cares for the environment.

Interested? Apply online to join our team. Recology Vallejo and Recology American Canyon are hiring drivers, sorters, waste zero specialists, and mechanic assistants.

Go to [Recology.com](https://www.recolgy.com), click on Careers, and then Working at Recology on the drop-down menu.

## CONTACT US!

Se Habla Español

Recology Vallejo  
2021 Broadway Street  
Vallejo, CA 94589

707.552.3110 Monday through Friday, 8 AM – 5 PM  
[Recology.com/Vallejo](https://www.recolgy.com/Vallejo)  
[Facebook.com/RecologyVallejoAmericanCanyon](https://www.facebook.com/RecologyVallejoAmericanCanyon)

## TIPS TO REDUCE

### PESTS AND ODORS

Regular maintenance of compost bins will help reduce odors and pests, especially during the warm summer months.

First and foremost, be sure to put your cart out for weekly service. Recology will empty whatever amount is there. And:

**STORE** your green cart in a cool, shady spot, and always close the lid.



**KEEP** your kitchen pail out of the sun or under the sink and rinse it after each use.



**LINE** the bottom of your green cart with newspaper, food-soiled paper, or yard waste (grass, leaves, sticks, flowers, plants).

**FREEZE** food scraps in a paper bag and dispose of it the night before your service day.

**SQUIRT** lemon juice over the lid and handle. Wasps and flies don't like citrus juice.



**SPRINKLE** baking soda, apple cider vinegar, or a favorite essential oil inside the cart.



After collection, rinse your organics cart with diluted vinegar and let it air dry for about an hour before closing the lid and storing it.